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UNITED STATES DEPARTMENT OF THE INTERIOR, Stewart L. Udall, Secretary
James K. Carr, Under Secretary
Frank P. Briggs, Assistant Secretary for Fish and Wildlife
FISH AND WILDLIFE SERVICE, Clarence F. Pautzke, Commissioner
BUREAU OF COMMERCIAL FISHERIES, Donald L. McKernan, Director

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by

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Seattle, Washington

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(All translations by George Kudo)

Anonymous.
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[1] The 1960 and 1961 translations are included here because they have not previously been reported, the data not being available earlier.

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